

Pikelet



Pikelets originated in Yorkshire and are similar to flat crumpets or thick pancakes - tasting very similar to the former.

Serves: 3

Profitability:

Steps:

Sieve the flour, sugar and baking powder into a large mixing bowl. Add in the milk and egg to the dry ingredients and mix until smooth. Try not to over whisk the batter as it can often make the pikelets go tough.

Prepare your frying pan over medium heat with a little bit of butter or oil. Drop tablespoons of the batter into the pan and cook until bubbles appear on the topside of the pikelets. Cook the pikelets on both sides until golden brown.

Serve the pikelets straight away. To add to their flavour add maple syrup or a dollop of jam.

Ingredients:

1 cup plain flour

1 tbsp caster sugar

1 tsp baking powder

3/4 cup milk

1 egg, lightly beaten

A knob of butter for frying